

Abstract:

Intrinsically stable stirred stick

5 Disclosed is an intrinsically stable stirred, tubular, single-layer or multilayer food casing that preferably has a sigma-5 value (longitudinal/transversal, measured in a moist state) of less than 20/20 N/mm². Said casing is preferably stirred at a ratio of 100:1 or more, preferably 120:1 to 500:1, and is essentially made of synthetic polymers. The stirred casing can be stored and transported
10 without using a net-type envelope and is particularly suitable for processing on fully automatic sausage stuffing, portioning, clipping, and twisting devices.